

THE CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD 3  
 59 East 4th Street - New York, NY 10003  
 Phone (212) 533-5300  
 www.cb3manhattan.org - mn03@cb.nyc.gov

Andrea Gordillo, Board Chair

Susan Stetzer, District Manager

**Community Board 3 Liquor License Application Questionnaire**

**NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.**

**The following items and questionnaire package are due by date listed in email invite:**

- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.

**The following items are due by noon Friday before the meeting:**

- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. You can find community groups and contact information on the CB 3 website:  
<https://www1.nyc.gov/site/manhattancb3/resources/community-groups.page>  
 (this is not required but strongly suggested if a relevant group exists)
- Proof of conspicuous posting of notices at the site for 7 days prior to the meeting (please include newspaper with date in photo or a timestamped photo).

Check which you are applying for:

- new liquor license     alteration of an existing liquor license     corporate change

Check if either of these apply:

- sale of assets     upgrade (change of class) of an existing liquor license

Today's Date: November 2024

Is location currently licensed?  Yes  No    Type of license: On premises liquor

If alteration, describe nature of alteration: \_\_\_\_\_

Previous or current use of the location: Restaurant

Corporation and trade name of current license: Amigo By Nai

**APPLICANT:**

Premise address: 29 2nd Avenue, New York, New York

Cross streets: East 1st and East 2nd Streets

Name of applicant and all principals: Grafton Street Enterprises LLC

Conor Duffin/Drew Popkin

Trade name (DBA): Bambino

**PREMISE:**

Type of building and number of floors: Mixed use, 4 floors

Does premise have a valid Certificate of Occupancy, including for any back/side yard or roof use?

Yes  No What is maximum NUMBER of people permitted 200

What is the zoning designation (check zoning using map: <http://gis.nyc.gov/doitt/nycitymap/> - please give specific zoning designation, such as R8 or C2): C6-2A

**PROPOSED METHOD OF OPERATION:**

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space, if applicable) 10:00am-4:00am, 7 days a week

Will any other business besides food or alcohol service be conducted at premise, i.e., retail?  Yes  No

If yes, please describe what type: \_\_\_\_\_

Number of indoor tables? 16 Total number of indoor seats? 43

How many stand-up bars/bar seats are located on the premise (number, length, and location) \_\_\_\_\_

1 U-shaped Bar/ 11 seats/ 6'10" x 8'x11"/1st floor

(A **stand-up bar** is any bar or counter -with seating or not- where you can order, pay for, and receive alcohol)

Does premise have a full kitchen?  Yes  No

Does it have a food preparation area?  Yes  No (If any, show on diagram)

Is food available for sale?  Yes  No If yes, describe type of food and submit a menu Italian food

What are the hours the kitchen will be open? Available during all hours of operation

Will a manager or principal always be on site?  Yes  No If yes, which? Either

How many employees will there be? 6-10

Do you have or plan to install  French doors  accordion doors or  windows? No

Will there be TVs/monitors?  Yes  No (If Yes, how many?) \_\_\_\_\_

Will premise have music?  Yes  No

If Yes, what type of music?  Live musician  DJs  Streaming services/playlists

If other type, please describe \_\_\_\_\_

What will be the music volume?  Background (conversational)  Entertainment (live music venue level) Please describe your sound system: Small speakers

Will you host any promoted events, scheduled performances, or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed and how often? No

If promoted events, please explain the nature in which you plan to promote? Social media / online ads / outside promoters? N/A

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. (Please do not answer "we do not anticipate congestion.") Management and staff will designate to ensure that the exterior of this restaurant is quiet and orderly at all times

Will there be security personnel?  Yes  No (If Yes, how many and when) \_\_\_\_\_

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. The interior volume will be confined to ambient background music only, the exterior will be monitored by management and staff

Is sound proofing installed?  Yes  No

If not, do you plan to install sound proofing?  Yes  No

Are there current plans to use the Open Restaurants program for the sale or consumption of alcoholic beverages outdoors? (includes roof & yard)  Yes  No If Yes, describe and show on diagram:

\_\_\_\_\_  
\_\_\_\_\_

**APPLICANT HISTORY:**

Has this corporation or any principal been licensed for sale of alcohol previously?  Yes  No

If yes, please indicate name of establishment: Cask Bar & Kitchen/ Bar Bonobo

Address: Cask: 167 East 33rd Street/ Bonobo: 184 8th Avenue Community Board # CB8M/CB6M

Dates of operation: 2009 - Present/2024 - Present

Has any principal had work experience similar to the proposed business?  Yes  No If Yes, please attach explanation of experience or resume. Note: failure to disclose previous experience or information hampers the ability to evaluate this application.

Does any principal have other businesses in this area?  Yes  No If Yes, please give trade name, address and describe the business \_\_\_\_\_

Has any principal had SLA reports or action within the past 5 years?  Yes  No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

**LOCATION:**

How many licensed establishments are within 1 block? 6

How many On-Premise (OP) liquor licenses are within 500 feet? 10

Is the premise within 200 feet on the same street of any school or place of worship?  Yes  No

**COMMUNITY OUTREACH:**

Please see the Community Board website to find block associations or tenant associations in the immediate vicinity of your location for community outreach. Applicants are encouraged to reach out to community groups, but it is not required. Also use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary)

***We are including the following questions to be able to prepare stipulations and have the meeting be faster and more efficient. Please answer per your business plan; do not plan to negotiate at the meeting.***

1. My license type is:  beer & cider  wine, beer & cider  liquor, wine, beer & cider
2.  I will operate a full-service restaurant, specifically a (type of restaurant)  
Italian restaurant, or  
 I will operate a \_\_\_\_\_,  
 with a kitchen open and serving food during all hours of operation OR  with less than a full-service kitchen but serving food during all hours of operation OR  Other  
\_\_\_\_\_
3. My hours of operation will be:  
Mon 10:00am-4:00am; Tue 10:00am-4:00am; Wed 10:00am-4:00am;  
Thu 10:00am-4:00am; Fri 10:00am-4:00am; Sat 10:00am-4:00am;  
Sun 10:00am-4:00am. (I understand opening is "no later than" specified opening hour, and all patrons are to be cleared from business at specified closing hour.)
4.  I will not use outdoor space for commercial use (including Open Restaurants) OR  
 I will close all outdoor dining allowed under the temporary Open Restaurants program and any other subsequent uses by 10:00 P.M. all days and not have any speakers or TV monitors outdoors
5.  I will employ a doorman/security personnel: \_\_\_\_\_
6.  I will install soundproofing, \_\_\_\_\_

7.  I will close any front or rear façade doors and windows at 10:00 P.M. every night or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
- I will have a closed fixed façade with no open doors or windows except my entrance door, which will close by 10:00 P.M. or when amplified sound is playing, including but not limited to DJs, live music and live nonmusical performances, or during unamplified performances or televised sports.
8. I will not have  DJs,  live music,  third-party promoted events,  any event at which a cover fee is charged,  scheduled performances,  more than \_\_\_\_\_ DJs per \_\_\_\_\_,  more than \_\_\_\_\_ private parties per To be determined
9.  I will play ambient recorded background music only.
10.  I will not apply for an alteration to the method of operation or for any physical alterations of any nature without first coming before CB 3.
11.  I will not seek a change in class to a full on-premises liquor license without first obtaining approval from CB 3.
12.  I will not participate in pub crawls or have party buses come to my establishment.
13.  I will not have unlimited drink specials, including boozy brunches, with food.
14.  I will not have a happy hour or drink specials with or without time restrictions OR  I will have happy hour and it will end by 6:00pm.
15.  I will not have wait lines outside.  I will have a staff person responsible for ensuring no loitering, noise or crowds outside.
16.  I will conspicuously post this stipulation form beside my liquor license inside of my business.
17.  Residents may contact the manager/owner at the number below. Any complaints will be addressed immediately. I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: Conor Duffin

Phone Number: (347) 969-8234

# Brunch

## **Starters**

### **Frittata di Verdure**

Classic Italian egg frittata with seasonal vegetables and fresh herbs

*\$14*

### **Pane e Marmellata**

Warm Italian bread served with butter and house-made fruit preserves

*\$8*

## **Main Plates**

### **Uova al Forno**

Baked eggs in a rich tomato sauce with basil, garlic, and Parmigiano, served with crusty bread

*\$16*

### **Benedetto Italiano**

Poached eggs atop prosciutto and toasted ciabatta, topped with hollandaise sauce

*\$18*

### **French Toast alla Ricotta**

Thick-cut brioche French toast stuffed with sweet ricotta and topped with honey and berries

*\$15*

### **Pasta Carbonara Brunch**

Classic spaghetti carbonara with pancetta, egg, black pepper, and parmesan

*\$19*

### **Crispy Polenta Fries**

Served with a spicy marinara dipping sauce

*\$7*

### **Mixed Greens Salad**

With lemon vinaigrette and shaved parmesan

*\$6*

## **Dolce**

### **Bombolini**

Italian-style doughnuts dusted with sugar and served with a chocolate dipping sauce

*\$10*

### **Affogato**

Espresso poured over a scoop of vanilla gelato

*\$8*

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## Dinner

### **Antipasto**

**Bruschetta al Pomodoro** Grilled artisan bread with vine-ripened tomatoes, fresh basil, and olive oil *\$12*

**Arancini di Riso** Golden-fried risotto balls filled with mozzarella, served with spicy marinara *\$14*

**Polpette di Carne** Italian meatballs in rich San Marzano tomato sauce, garnished with basil *\$16*

**Carpaccio di Manzo** Thinly sliced beef tenderloin, arugula, shaved Parmesan, capers, and lemon olive oil *\$18*

**Calamari Fritti** Crispy fried calamari with lemon wedges and garlic aioli *\$17*

### **Primo**

**Gnocchi al Tartufo** House-made potato gnocchi with creamy truffle sauce, Parmesan, and parsley *\$22*

**Pappardelle al Ragù di Cinghiale** Wide pappardelle pasta with wild boar ragù and pecorino *\$26*

**Risotto ai Funghi** Creamy risotto with wild mushrooms, garlic, white wine, and thyme *\$24*

**Polenta e Salsiccia** Creamy polenta with Italian sausage and tomato-basil sauce *\$20*

**Tortellini in Brodo** Cheese-stuffed tortellini in a light Parmesan broth with herbs *\$18*

### **Secondo**

**Tagliata di Manzo** Grilled ribeye steak, arugula, cherry tomatoes, and balsamic glaze *\$36*

**Branzino alla Griglia** Grilled sea bass with lemon caper sauce, served with roasted vegetables *\$32*

**Pollo alla Parmigiana** Breaded chicken breast with mozzarella, marinara, and spaghetti *\$24*

**Lasagna alla Bolognese** Layered pasta with Bolognese sauce, béchamel, and cheeses *\$22*

### **Dolce**

**Tiramisu Classico** Traditional dessert with mascarpone, espresso-soaked ladyfingers, and cocoa *\$12*

**Panna Cotta alla Vaniglia** Vanilla panna cotta with mixed berry compote and fresh mint *\$10*



## Conor Duffin

Email: conorduffin454@gmail.com | Phone: (347) 969-8234

Address: 4308 52nd Street, Apt 701, Sunnyside, NY 11137

## Education

Jordanstown University

Bachelor's Degree in Business Management, 2015 – 2019

St. Patrick's Academy, Dungannon

2008 - 2014

## Professional Experience

Owner/Operator

*Murray Hill Enterprises & Four Provinces LLC*

*Cask Bar & Kitchen and Bar Bonobo, 2021 - 2024*

- Directed operations for two restaurants with a staff of 80, maintaining consistent Grade A Health Ratings.
- Selected and collaborated with executive chefs, sous chefs, and line cooks to develop menus and optimize kitchen performance.
- Spearheaded community partnerships and organized events to enhance brand engagement and customer loyalty.
- Oversaw financial planning, budgeting, revenue management, marketing, and branding initiatives in a competitive market.
- Led the design and construction of Bar Bonobo, completing projects on schedule with high standards.

## Director of Operations

*PMAC Hospitality Group*

*The Mean Fiddler & The Three Monkeys, 2020 - 2021*

- Managed day-to-day operations of two high-profile venues, ensuring service excellence and operational efficiency.
- Collaborated with kitchen leadership to maintain menu innovation, hygiene standards, and staff training programs.
- Focused on revenue growth, cost control, and community outreach to strengthen the brand's reputation.

## Manager

*PMAC Hospitality Group*

*The Three Monkeys Bar and Restaurant, 2019 - 2020*

- Oversaw restaurant operations, achieving a consistent Grade A Health Rating and superior guest service standards.
- Directed ordering, cost control, and menu development in collaboration with the culinary team.
- Enhanced revenue and efficiency through strategic planning and community-driven events.



# Landess-Simon, Inc.

## Legal & Commercial Photography

45 Lawlins Park  
Wyckoff, NJ 07481  
Phone: (201) 848-5652  
E-mail: landess@att.net  
landessphotographers.com

Re: 29 2<sup>nd</sup> Avenue

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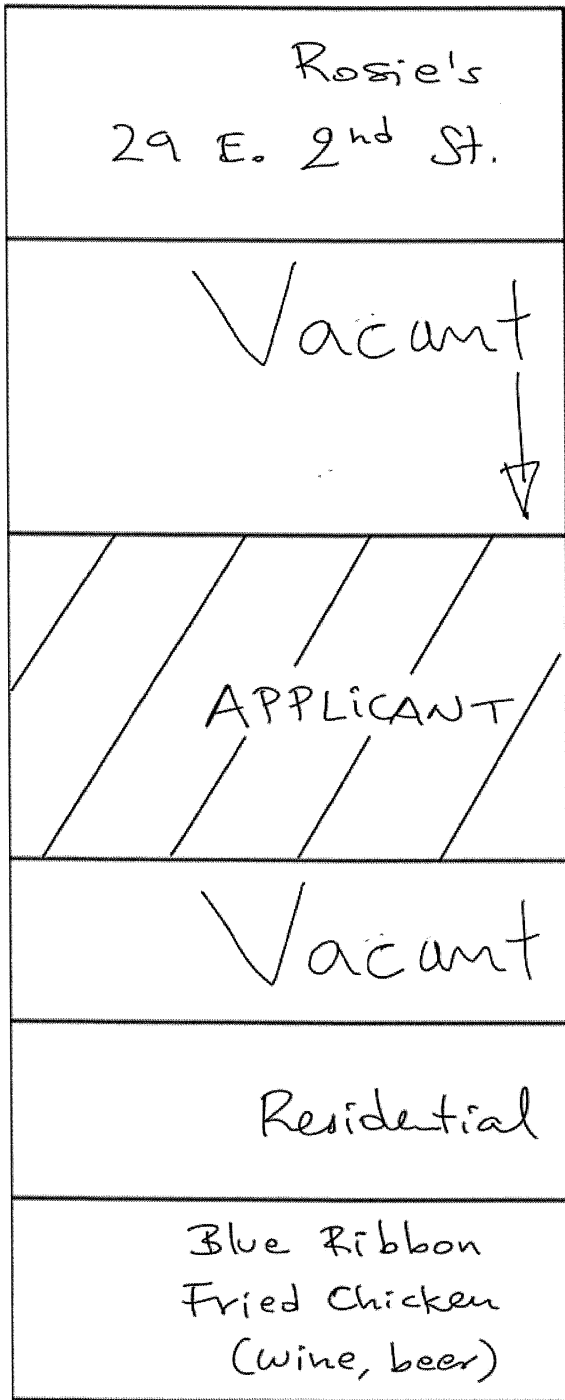
1. Prune Restaurant - 54 East 1<sup>st</sup> Street - (483')
2. Bowery Meat Co. - 9 East 1<sup>st</sup> Street - (284')
3. Baar Baar - 13 East 1<sup>st</sup> Street - (219')
4. Kabawa - 8 Extra Place - (206')
5. Rosie's - 29 East 2<sup>nd</sup> Street - (129')
6. The Boiler Room - 45 2<sup>nd</sup> Avenue - (299')
7. Primi - 325 Bowery - (476')
8. Whiskey Town - 29 East 3<sup>rd</sup> Street - (454')
9. Kissaki - 319 Bowery - (421')
10. Ixta - 299 Bowery - (410')

## Schools & Churches

1. Nord Anglia International School - 44 East 2<sup>nd</sup> Street - (256')
2. East Side Church of Christ - (498')
3. Orthodox Cathedral of the Holy Virgin Protection - 59 East 2<sup>nd</sup> Street - (351')



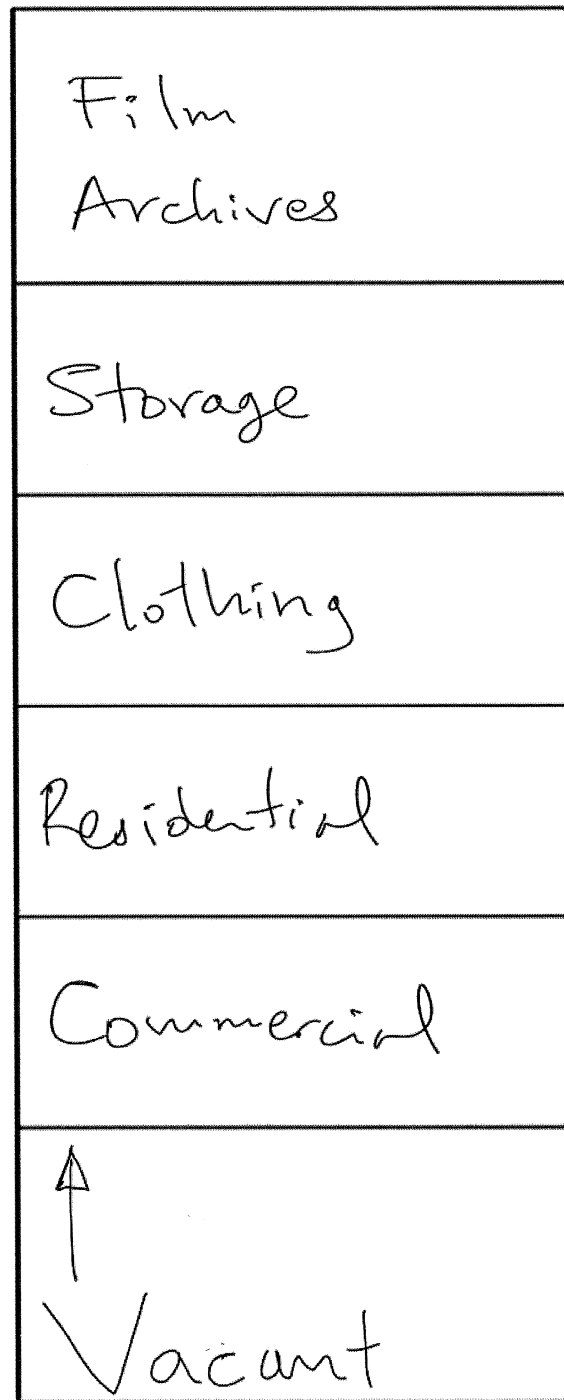
East 2<sup>nd</sup> Street



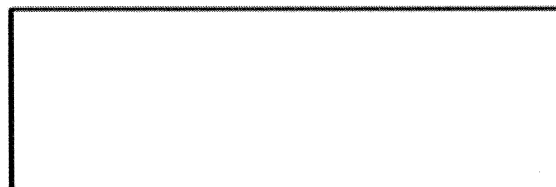
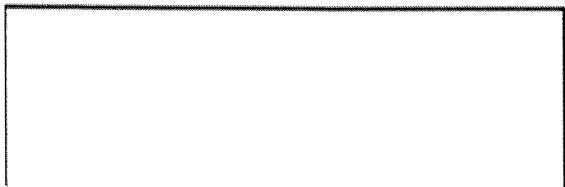
BLOCK PLOT  
 29 2<sup>nd</sup> Avenue  
 New York, NY  
 October 18, 2024

NOT TO SCALE

2<sup>nd</sup> Avenue

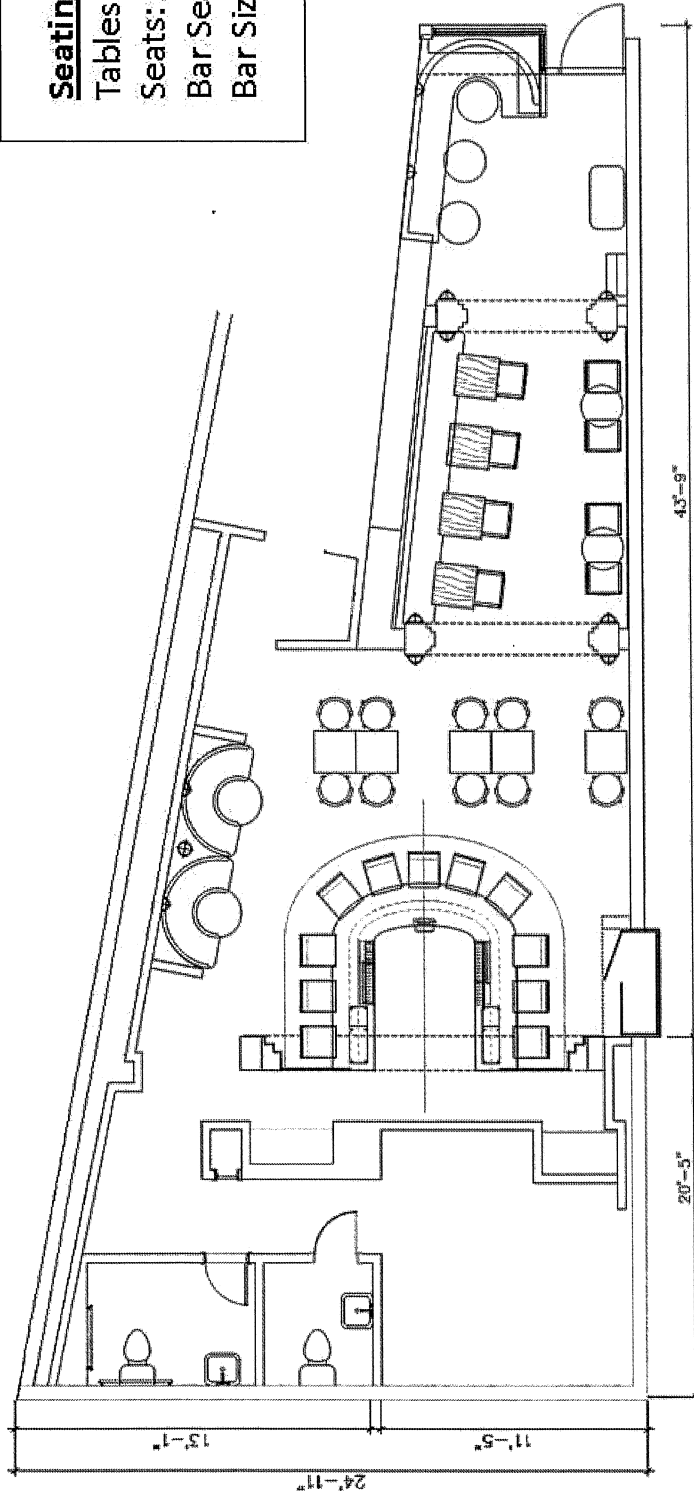


East 1<sup>st</sup> Street

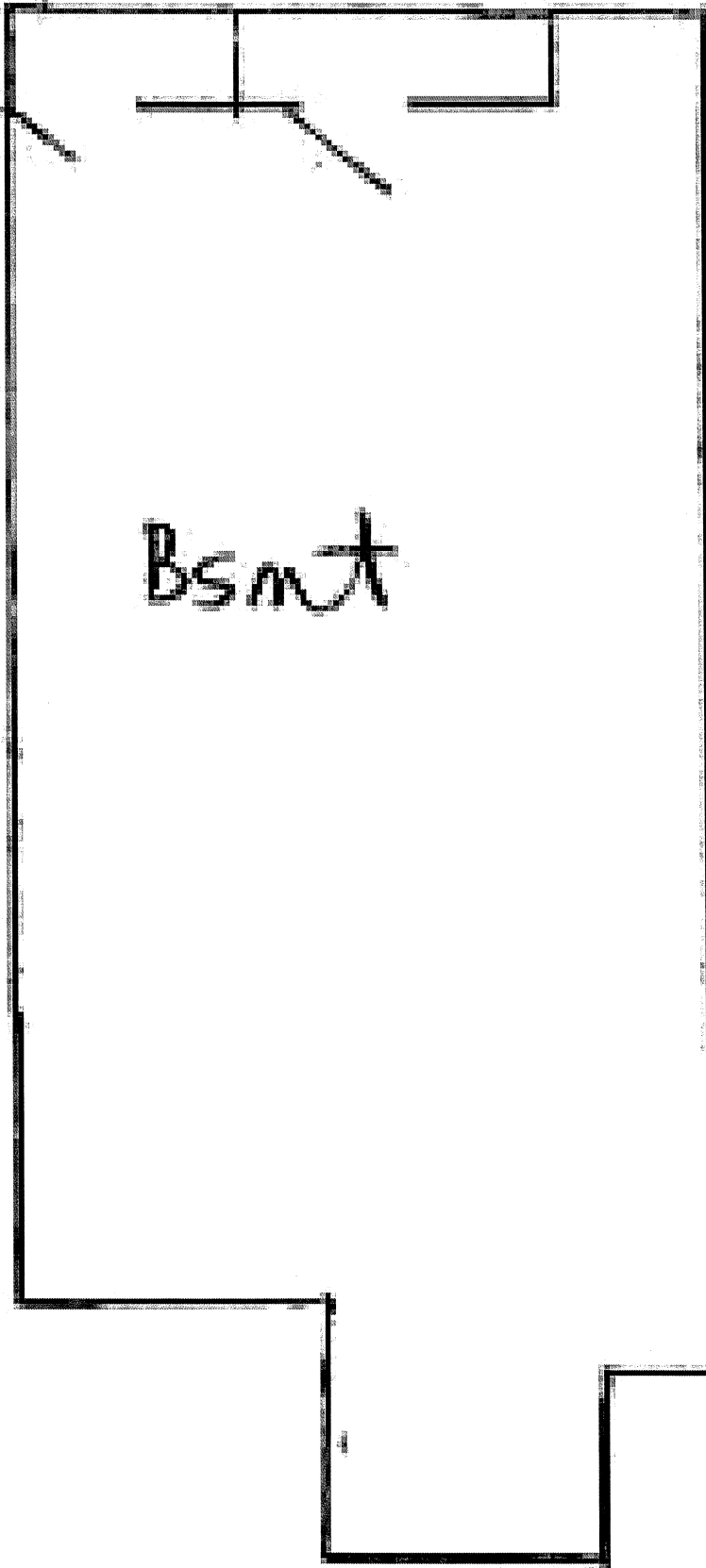


Floor Plan

**Seating Breakdown -**  
Tables: 16  
Seats: 32  
Bar Seats: 11  
Bar Size: 6'10" x 8'11"



01 PLAN  
SCALE = 1/4" = 1'-0"



Bsmt

to  
upstairs

